

to necessary questions asked of any applicant he had ever examined for first class license for small boats. She gave the entire list of beacon lights and day marks along the Illinois river for 150 miles, telling the location of each, and the color of the day marks. This, Captain Gorden said, was something he had never heard any pilot do, in his experience of twenty years as government steamboat inspector. Her father-in-law owns several small boats, and is very proud of his daughter-in-law. Mrs. Hulett's mother-in-law obtained a pilot's license eighteen years ago, and still goes out with boats occasionally. Of course this woman's success has not been won by folding her hands and wishing she could "find something to do."

Contributed Recipes

Mrs. J. L. B. sends the following recipes, strongly recommending them:

Cucumber Catsup—Grate one dozen large cucumbers and half a dozen large or one dozen small onions. Strain through a coarse cloth and throw away the juice of both onions and cucumbers. To the pulp, add two quarts of good apple vinegar, salt and black pepper as liked, and two pounds of brown sugar. Mix well, and put into large-mouthed bottles and cork tightly, sealing with sealing wax; keep in a cool place. For meats and vegetables.

Tomato Catsup—One gallon of ripe tomatoes, scalded, peeled and chopped fine; one quart of onions peeled and cut up; boil both together until the onions are done enough to mash. Strain the juices from them through a sieve and put juice over the fire; add black pepper and salt to suit the taste, with two

pounds of sugar and half a gallon of strong cider vinegar. Put into large mouthed bottles, cork tightly and seal with wax, and keep in a cool place.—Mrs. J. L. B.

Tomato Catsup—One bushel of tomatoes (ripe). Cut the tomatoes into pieces, rejecting all imperfect parts; slice six good-sized onions and two green bell peppers; cut into pieces one-quarter of a pound of fresh horseradish root; boil tomatoes, onions, peppers, horseradish together for one hour in a porcelain-lined kettle, stirring frequently; pour out into a flour sieve, and press the pulp through. Have the kettle perfectly clean, return the sifted pulp to it and boil gently, stirring to keep from scorching, for three hours, or until very thick. When thick enough, add a pint of cider vinegar, in which the following spices have been brought to a boil: one tablespoonful each of black pepper and white mustard seeds, two tablespoonfuls each of celery seeds, cinnamon, cloves and allspice, and salt to taste. Put into bottles and seal tightly; keep in a cool, dark place.—Mrs. K. L.

Some Requested Recipes

For Citron Melon Preserves—Cut the melon in thin pieces, peel and remove the seed; take one pound of sugar to each pound of prepared melon, slice one or more lemons, according to the amount of melon used, (one lemon being enough for a small melon) and cook melon and lemon together until the melon is clear; take out, and boil the syrup down thick and pour it over the melon, which is packed in jars. Make watermelon preserves in the same way.

Preserved Citron—Boil the citron until it is clear, and can be pierced with a knitting needle; then dip it carefully out and put into a kettle of boiling syrup made of proportions of one pound of sugar to a cupful of water; let it remain in this until the sugar has thoroughly penetrated it, then take out, spread on plates where it will slowly dry, sprinkling it several times with powdered sugar and turning it often. When dry, pack it in boxes with sugar between the layers and keep it in a dry place. Used in cake and like cookery.

Stewed Egg Plant—Put the whole egg into a kettle with plenty of water and simmer until quite tender, then drain and cut up. Mash smooth in a deep baking dish; add some bread crumbs, chopped onion, thyme, salt, pepper, and a quarter of a pound of butter; grate some bread crumbs over it, and set in the oven to brown.

Spanish Pickles—Wash and wipe dry one peck of green tomatoes and slice thinly; remove the skins from four good sized onions and slice these thinly across the onion; sprinkle alternate layers of tomatoes and onions with salt, using a cupful altogether. Cover and let stand over night. In the morning drain off the brine which forms, and return the vegetables to the kettle; add half an ounce of whole cloves, half an ounce of allspice berries, half an ounce of peppercorns, half a cupful of brown sugar and four green peppers from which the seeds have been removed, chopped finely. Cover this with vinegar, heat gradually to boiling point, let boil for half an hour or a little more, then store in crocks with tight covers.

Gumbo File—Chop together one quart of young okra, six large tomatoes, one onion, and a bull-nose green pepper. Add these to three pints of strong beef stock and simmer until they are thoroughly cooked. Just before taking the mixture off the stove add salt to taste and a heaping tablespoonful of file. The file, which is the tender sprigs

and young leaves of sassafras dried and powdered, was prepared by old time southern cooks on the marble slab of their biscuit board, but can now be purchased bottled, of most large grocers.

For "frosted berries," put the berries on ice until thoroughly chilled; then dip them singly into the white of egg beaten to a froth, roll in powdered sugar, and serve in glass dishes garnished with nice leaves of the berries. For grapes, see that the bunch is perfectly free from any foreign matter, then dip it in the beaten egg white, sift powdered sugar thickly through the grapes, and hang up to dry.

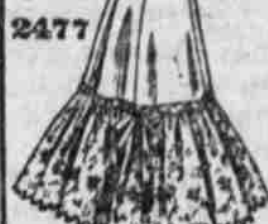
Crystalizing Fruits

Boil two cupfuls of granulated sugar with one cupful of water and one-fourth teaspoonful of cream tartar; test by dropping a little in cold

water, and when it becomes brittle and snaps, remove from the fire. Dip into this sections of orange from which all skin has been removed, white grapes, bits of pineapple, cherries, and any kind of fruit desired, laying the pieces (which must be dipped singly) on waxed paper to dry.

Candied Peel—Cut the peel in thin strips, with none of the bitter white skin (in oranges and lemons) adhering, and soak in salted water for twenty-four hours. Remove all taste of the salt by washing in several waters, cover with clear cold water and stew until tender. Add sugar to the water in proportion of a pound to a pint, and stew until it becomes a thick syrup. On dropping a little of the syrup into cold water, it should be brittle, if done. Then remove from the fire and lift the candied peel from the syrup, laying on plates to dry.

Latest Fashions for Readers of The Commoner



2346—Ladies' Tucked Shirt-Waist, with Three Quarter Length Sleeves. A pretty model which was developed in white dotted Swiss. Six sizes—32 to 42.

2477—Ladies' Four-Gored Petticoat Skirt, Lengthened by a Dust Ruffle and with or without the Gathered Flounce. Any of the sheer white goods or taffetas silk would develop well in this style. Eight sizes—22 to 36.

2460—Girls' Dress, with Dutch Neck and Elbow Sleeves. A very neat model for chambray, linen, duck or khaki. Four sizes—6 to 12 years.

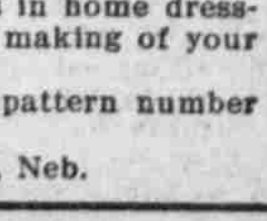
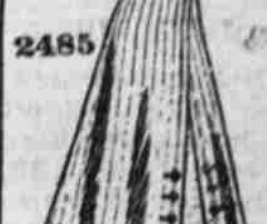
2269—Ladies' Work Apron. Cross-barred gingham or figured percale are good materials for this model. Four sizes—32, 36, 40 and 44.

2487—Ladies' Shirt-Waist, in Gibson Style and with Long or Three-Quarter Length Sleeves. A pretty and simple model very suitable for every day wear. Six sizes—32 to 42.

2485—Ladies' Two-Piece Circular Skirt with an Inset Panel. An advanced autumn model that will be much worn during the coming season. Seven sizes—22 to 34.

2470—Girls' and Child's Apron. Made up in tan or dark blue linen or in white Persian lawn, nainsook or dimity this is a simple and easy pattern to make. Five sizes—1 to 9 years.

1887—Ladies' Kimono Wrapper and Sack, Having Center-Back Seam and with Body and Sleeves in One. Plain or flowered lawn or organdie, silk or dimity or challis develops well in this style. Four sizes—32, 36, 40 and 44.



THE COMMONER will supply its readers with perfect fitting, seam allowing patterns from the latest Paris and New York styles. The designs are practical and adapted to the home dressmaker. Full directions how to cut and how to make the garments with each pattern. The price of these patterns 10 cents each, postage prepaid. Our large catalogue containing the illustrations and descriptions of 1,000 seasonable styles for ladies, misses and children, as well as lessons in home dress-making full of helpful and practical suggestions in the making of your wardrobe mailed to any address on receipt of 10 cents.

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ALMOST A SHADOW

Gained 20 Pounds on Grape-Nuts

There's a wonderful difference between a food which merely tastes good and one which builds up strength and good healthy flesh.

It makes no difference how much we eat unless we can digest it. It is not really food to the system until it is absorbed. A York state woman says:

"I had been a sufferer for ten years with stomach and liver trouble, and had got so bad that the least bit of food such as I then knew, would give me untold misery for hours after eating.

"I lost flesh until I was almost a shadow of my original self and my friends were quite alarmed about me.

"First I dropped coffee and used Postum, then began to use Grape-Nuts although I had little faith it would do me any good.

"But I continued to use the food and have gained twenty pounds in weight and feel like another person in every way. I feel as if life had truly begun anew for me.

"I can eat anything I like now in moderation, suffer no ill effects, be on my feet from morning until night. Whereas a year ago they had to send me away from home for rest while others cleaned house for me, this spring I have been able to do it myself all alone.

"My breakfast is simply Grape-Nuts with cream and a cup of Postum, with sometimes an egg and a piece of toast, but generally only Grape-Nuts and Postum. And I can work until noon and not feel as tired as one hour's work would have made me a year ago." "There's a Reason."

Name given by Postum Co., Battle Creek, Mich. Read, "The Road to Wellville," in pkgs.

Ever read the above letter? A new one appears from time to time. They are genuine, true, and full of human interest.